

DINNER MENU

Split plate charge includes one extra side \$6

STARTERS

TUNA TATAKI* - Ahi tuna crusted in sesame seeds, seared, and presented with unagi. \$15

BEEF SLIDERS* - Three Kobe beef patties grilled and topped with shredded lettuce and diced tomato. Served on a brioche roll. \$14

SHRIMP TEMPURA - Large prawns dipped in light tempura batter and flash-fried. Served with cucumber wasabi dipping sauce. \$15

SHRIMP COCKTAIL - Large prawns steamed, chilled, and served with spicy cocktail sauce and lemon. \$14

FIERY CHICKEN BITES - Breaded and fried chicken bites tossed in Korean BBQ sauce. \$13

LOADED WAFFLE FRIES - Our waffle fries are loaded with diced tomato, bacon bits, green onion, and cheddar cheese. Topped with sour cream. \$12

SPICY CHEESE CURDS - Fried cheddar cheese curds with spicy breading. Served with Sriracha dipping sauce. \$13

CRAB CAKES - A pair of crab cakes panfried and served with dressed greens and remoulade sauce for dipping. \$15

CALAMARI – Salt and pepper calamari, fried, and served with a horseradish dipping sauce. \$12

CHICKEN FRIED STEAK SLIDERS - A pair of chicken fried steaks on biscuits with white gravy and crispy onion rings.

HAND HELDS

Served with choice of French Fries, Tots, Sweet Potato Fries, Onion Rings, Waffle Fries, Kettle Chips, or Fruit.

BIG CREEK ANGUS BURGER* Half pound ground beef char-grilled as you like, with lettuce, tomato, onion, and pickle chips on a toasted bun with your choice of cheese. \$14

BIG CREEK CHICKEN - Grilled chicken breast topped with provolone cheese, lettuce, tomato, avocado, bacon, and mayonnaise on grilled bun. \$13

CHICKEN WRAP - Grilled or blackened chicken breast with lettuce, tomato, Swiss cheese, and bacon in a spinach tortilla with choice of ranch or honey Dijon dressing. \$13

PASTA

SPICY SHRIMP NOODLES - Large shrimp sautéed with shredded vegetables and tossed with noodles in spicy Gochujang sauce. \$27

SHRIMP CARBONARO - Shrimp sautéed with bacon and tossed in a creamy Parmesan sauce and linguini pasta topped with a fried egg. Served with garlic Parmesan roll. \$26

FETTUCCINE ALFREDO - Classic Parmesan cream sauce tossed with fettuccine pasta topped with grilled or blackened chicken. Served with garlic Parmesan roll, \$22

CHICKEN PICCATA - Breast of chicken grilled with garlic, capers, lemon, and white wine served over angel hair pasta. Served with garlic Parmesan roll. \$22

CHICKEN PARMESAN - Boneless breast of chicken with Parmesan breading flash-fried topped with marinara and mozzarella cheese and a side of linguini with red sauce. Served with garlic Parmesan roll. \$23

BEEF AND NOODLES - Slow-roasted beef, pulled and served over egg noodles in a rich beef gravy. Served with garlic bread. \$24

A service charge of 3.0% applies all credit card purchases. 20% gratuity added to all tables of 8 or more people. \$.50 per item for takeout.

SALADS

Add grilled or blackened chicken or salmon* to any salad \$6.

HOUSE DRESSINGS

Bleu Cheese, Thousand Island, Ranch, Caesar, Poppy Seed, Honey Balsamic, Italian, Chipotle Ranch, Honey Dijon

CAESAR SALAD - Chopped Romaine lettuce, croutons, shaved Parmesan cheese tossed in creamy Caesar dressing. \$12

CALIFORNIA HILL SALAD - Mixed greens, walnuts, dried cherries, Chevre cheese. \$10

PUTTERS GREEN SALAD - Mixed greens, crumbled bleu cheese, almonds, and cranraisins. \$10

WEDGE SALAD - A wedge of iceberg lettuce with bacon, bleu cheese crumbles, and heirloom cherry tomatoes with your choice of dressing. \$10

CHEF SALAD - Iceberg lettuce, tomatoes, cucumbers, onion, bacon bits, ham, turkey, cheddar cheese, boiled egg, and croutons served with your choice of dressing. \$14

SOUPS

CLASSIC FRENCH ONION GRATINÉE SOUP DU JOUR

Bowl \$6 *Cup* \$4

Cup \$4 Bowl \$6

ENTRÉES

Served with fresh Vegetable of the Day and choice of Baked Potato, Mashed Potatoes, French Fries, Tots, Onion Rings, Kettle Chips, or Rice.

FILET MIGNON* - 8-oz. of prime Angus LEMON ALMOND SALMON* - Fresh char-grilled as you like. \$45

RIBEYE* - Full pound of prime Angus ribeye simply seasoned and char-grilled as you like. \$40

BAKED WALLEYE - Filet crusted with breadcrumbs and parmesan. Baked. \$18

FRIED SHRIMP - Six jumbo gulf shrimp, hand-breaded, flash-fried golden brown. Served with spicy cocktail sauce. \$26

center cut filet simply seasoned and Atlantic salmon crusted with almonds. pan-roasted golden, and topped with lemon honey butter. \$29

> **CHOPPED STEAK** - Half-pound of Natural State Ground Beef grilled and topped with onion gravy. \$18

> FRIED PORK TENDERLOIN - Two pork tenderloin medallions pounded out thin, breaded, and fried topped with white gravy. \$24

FOR THE LITTLE ONES

Served with choice of French Fries, Tots, Sweet Potato Fries, Onion Rings, Waffle Fries, Kettle Chips, or Fruit.

CHICKEN TENDER PLATTER - Six tenders fried golden brown and served with ranch dipping sauce. \$12

KIDS CHEESEBURGER - A quarter pound of beef char-grilled, topped with American cheese, and served on a toasted bun. \$7

SPAGHETTI MARINARA - Red sauce over pasta with garlic bread. No side included. \$7

POPCORN SHRIMP - Flash-fried. \$7

MINI CORN DOG BITES - Petite hot dogs in sweet corn batter and fried. \$6

KRAFT MAC AND CHEESE - Classic mac and cheese. No side. \$6

KID TENDERS - Two tenders fried golden brown. \$6

* Consuming raw or undercooked meat, poultry, seafood, or egg products can increase risk of foodborne illness. VIXXMMIII010